

- Food Service Establishment
- Retail Food Store
- Temporary
- Mobile



Public Health
Prevent. Promote. Protect.
Woodford County
Health Department

1831 S. Main Street
Eureka, IL 61530
(309) 467-3064
www.woodfordhealth.org

Permit No.: 17 136 H
Telephone: 467-9338
 Original Inspection
 Follow-up Inspection
 Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Dough See Dough

Owner/Agent: Tina Schreyer

Address: 144 S. Main Street

City: Eureka

ZIP Code: 61530

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the enforcement provisions of these acts. * = Critical Items Requiring Immediate Correction.

Item	X	Wt.	Description	Item	X	Wt.	Description	Item	X	Wt.	Description
			FOOD	18		1	Pre-flushed, scraped, soaked				GARBAGE AND REFUSE DISPOSAL
* 1	X C	5	Source, Wholesome, No Spoilage	19		2	Wash, rinse water: clean, proper temperature	33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean
2	X	1	Original Container, Properly Labeled	*20		4	Sanitization rinse: clean, temperature, concentration	34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
			FOOD PROTECTION	21		1	Wiping cloths: clean, use restricted				INSECT, RODENT ANIMAL CONTROL
* 3		5	Potentially hazardous food meets temperature requirements during storage preparation, display, service and transportation	22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents	*35		4	Presence of insects/rodents - outer openings protected, no birds, turtles, other animals
* 4		4	Facilities to maintain product temperature	23	X	1	Non-food contact surfaces of equipment and utensils clean				FLOORS, WALLS AND CEILING
5	X	1	Thermometers provided and conspicuous	24	X	1	Storage, handling of clean equipment-utensils	36		1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
6		2	Potentially hazardous food properly thawed	25	X C	1	Single-service articles, storage, dispensing	37	X	1	Walls, ceiling, attached equipment: constructed, good repair, clean surfaces, dustless cleaning methods
* 7	X C	4	Unwrapped and potentially hazardous food not reserved, CROSS CONTAMINATION	26		2	No re-use of single-service articles				LIGHTING
8		2	Food protection during storage, preparation, display, service and transportation				WATER	38		1	Lighting provided as required - Fixtures shielded
9		2	Handling of food (ice) minimized, methods	*27		5	Water source, safe: hot and cold under pressure				VENTILATION
10		1	Food (ice) dispensing utensils properly stored				SEWAGE	39		1	Rooms and equipment - vented as required
			PERSONNEL	*28		4	Sewage and waste water disposal				DRESSING ROOMS
*11		5	Personnel with infections restricted				PLUMBING	40		1	Rooms clean, lockers provided, facilities clean
*12		5	Hands washed and clean, good hygienic practices	29		1	Installed, Maintained				OTHER OPERATIONS
13		1	Clean clothes, hair restraints	*30		5	Cross-connection, back-siphonage, backflow	*41		5	Toxic items properly stored, labeled and used
			FOOD EQUIPMENT AND UTENSILS				TOILET AND HAND-WASHING FACILITIES	42		1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
14		2	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	*31		4	Number, convenient, accessible, designed, installed	43		1	Complete separation from living/sleeping quarters, laundry
15		1	Non-food contact surfaces: designed, constructed, maintained, installed, located	32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue	44		1	Clean, soiled linen properly stored
16		2	Dishwashing facilities: designed, constructed, maintained, installed, located, operated							*45	Management personnel certified YES <u>X</u> NO ___
17		1	Accurate thermometers, chemical test kits provided, gauge cock								Food handler certification - food employees YES <u>X</u> NO ___

Temperature: Temp/PPM Chemical: Quaternary ammonium 200 ppm

Hot Foods _____

Cold Foods Ham 41° F

Manager Certification No. of: 01285955

Stuffed cabbage soup 165° F

Cheese 41° F / Butter 41° F

Full-Time Employee: Tina Schreyer Exp. Date 3/19

Potato salad 41° F

RIC, RIF - OK

Received by/Title Tina Schreyer (Signature of Owner or Representative)

Sanitation Score: 85 (100 minus demerits)

Date: 31 January 2017

Time In: 9:50 a.m. Time Out: 11:05 a.m.

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By Paul Wilkins (Sanitarian/Environmental Health Inspector)



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SUPPLEMENTAL INSPECTION REMARKS

Permit No.: 17 136 H

The following remarks supplement the inspection report of: Dough See Dough

(Establishment Name)

Date: 31 January 2017

Item	Code	Section	Inspection Remarks	Correct by
1			Observed dented cans of Great Value sliced pears and Sysco diced pears on shelf in large storage room. Dented cans removed from shelf by female owner during inspection.	C
2			Observed in large storage room Ziploc bags of white dry powder food substance and brown dry powder food substance on shelf above RIF without name identifying contents on bags. Food substance was cake base according to female owner.	NRI
5			Observed temperature measuring device accurate to $\pm 3^{\circ}$ F not provided and conspicuous in RIF (chest, large storage room) and RIF (chest, back door by office desk).	NRI
7			Observed in RIF (chest, large storage room) chubs of raw hamburger stored above pie crust and vegetables. Raw hamburger removed to opposite side of RIF by female owner during inspection.	C
23			Observed in large storage room accumulated condensation ice in RIF (upright, Crosley).	NRI
24			Observed in large storage room 3-bin crock warming unit and soup urn stored directly on floor.	NRI
25			Observed plastic forks and plastic spoons in basket on white counter with food-contact surfaces in direct contact with non-food contact surfaces (handles). Plastic forks and spoons re-arranged by female owner during inspection.	C
37			Observed large gap in wall around electrical circuit breaker panel above mop sink basin.	NRI
			Please correct any violations noted above ASAP, but at least by NRI	
			Please go to our website to view/print the Fall/Winter 2016 newsletter.	
			Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, grill, barbeque, steak-fry, cook-out, etc.), a temporary food permit must be applied for & approved by WCHD.	
			WCHD provides free food safety in-services to establishments & their staff	
			Next IL FSSM 8-hour class offered @ WCHD: February 28 & March 2, 2017	
			IL FSSM class at U of I Extension - Woodford: Call 309-467-3789 for class information or to register for the 8-hour class & exam.	
			Effective January 1, 2015, Food Handler certification is required for all food employees who do not already have IL FSSM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces.	
			Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage must be posted at entrances & exits.	
			Please note establishment operates Sunday - Friday: 6:30 am-2:00 pm	
			Please note establishment operates Meals-On-Wheels for residents of several communities in Woodford County.	

Sanitarian/Environmental Health Inspector Paul Wilkins WCHD

These remarks have been explained to me and are understood

Jina Schreyer

(Signature of Owner or Representative)

NRI = Next Routine Inspection
C = Corrected During Inspection



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		FYI	HAZARD ANALYSIS CRITICAL CONTROL POINT	
			- Keep potentially hazardous food requiring time/temperature controls for safety out of the temperature danger zone of 41° F – 135° F [use a clean and sanitized food temperature measuring device with metal-stem to monitor internal food temperatures]	
			- Wash hands frequently at hand sink, especially before using gloves – double hand washing required after using the restroom	
			- Recommend documenting temperatures of refrigeration units, freezing units, hot-holding units, internal food temperatures, sanitizer concentrations, etc., on a log sheet	
			- Make sure all containers of food are properly labeled w/ <u>name</u> and <u>date & time</u> of opening of package, in addition to the <u>date & time</u> when the food was placed into the container; discard PHF under refrigeration after a maximum of 7 days	
			- Store employee items (cell phones, water bottles, drinks, food) on designated shelves to prevent contamination of equipment & food intended for consumption	
			- Label all food pre-packaged in advance of retail sale with: 1) The common and/or usual name of the product; 2) The name, address and zip code of the manufacturer, processor, packer, preparer or distributor; 3) The net contents of the package; 4) A list of ingredients in the order of their predominance by weight with ingredients shown by their common or usual name; and 5) A list of any artificial color, artificial flavor or preservative used.	
			- Pre-chill containers in freezing or refrigeration units that will store potentially hazardous foods for cold-holding.	
			- Pre-heat warming units in advance of placing food in them to ensure potentially hazardous food maintains required minimum internal temperature	
			- Label all containers of food (pans, squeeze bottles, etc.) with common name of food in container	

Sanitarian/Environmental Health Inspector Paul Wilkin weno

These remarks have been explained to me and are understood Tina Schreyer
(Signature of Owner or Representative)

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